



CIRERETS 2008

This is our most recently created wine at Bodegas Mas Alta. CIRERETS is a blend of 50 years old vines and the two truly local varieties of grapes from Priorat: Grenache and Carignan. This is a well balanced wine, which is fresh, elegant and intense at the same time.

WINE

BLEND: 60% Grenache noir and 40% Carignan

PRODUCTION: 5.709 bottles and 100 magnums

VINE

EXPOSURE: - 70% step slopes facing North East

- 30% step slopes facing South West

SOIL CHARACTERISTICS: dark slate called "llicorella"

ALTITUDE: 450 – 650 meters

AVERAGE YIELD: 0,7 à 1,0 kg/plant

AGE OF THE VINES: between 15 (Grenache) and 100 years old (Carignan)

AGING

The aging period is about 16 months in Allier French oak barrels.

- 30% new barrel

- 70% 1 year old barrel

TASTING NOTES

- COLOUR: This cuvée has a beautiful deep colour with shining reflections.
- NOSE: It reveals aromas of cherry and raspberry cream.
- PALATE: Deep, intense and silky palate with a nice volume, fruit, minerality from the slates and spices which remember us the herbs from Priorat.

FOOD PAIRING: « *Epaule de lapin confite à l'huile d'olive, râble rôti, blinis au thym citron et compote d'aubergines* » from l'auberge LA FENIÈRE in LOURMARIN – France.

AGING POTENTIAL: Drink it now through 2018

SERVING TEMPERATURE: 16 - 18°C